

Grilled Romaine Lettuce

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This might not be the conventional way you make a salad, but it is a flavorful deviation from the norm.

Here is what you will need:

Some Type of Grill

Head Romaine ...Lettuce

Extra Virgin Olive Oil

Coarse Salt

Black Pepper

Garlic Powder

Three Cheese Blend (Asiago, Parmesan & Romano)

Rinse and dry your head of lettuce, then remove the big floppy outer leaves. Split the head in two the long way, brush with olive oil, then add a dash of salt, garlic powder and pepper to both sides. Place the lettuce on the grill, medium-high direct heat for a couple of minutes on each side (until the outside is slightly charred).

To serve, cut the bottom off a few inches up and sprinkle with your cheese blend, you could also half them again (into quarters) if desired.

BigBQ Video #6

Background Music

Raindrops

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